



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club June 2012 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
707. 857.4900

## Barbecue Salmon with Black Beans & Grits

Pair with 2010 Praxis Pinot Noir

Serves 4

- 4 5oz. salmon fillets with skin  
salt & pepper
- 1 14 oz. can black beans, rinsed and drained
- 1/2 cup barbecue sauce
- 1/2 cup Hoisin Sauce
- 3/4 cup chunky applesauce
- 2 Tbsp. cider vinegar
- 2 1/2 cups whole milk
- 1/2 bunch scallions, sliced thin on a bias
- 2/3 cup instant grits

Pre-heat grill on high.

Season salmon generously with salt and pepper. Grill until just cooked through, about 3 minutes per side.

In a large saucepan, combine beans, bbq and hoisin sauces, applesauce and vinegar. Bring to a simmer over medium heat; season to taste with S & P. Turn heat down to low to keep warm.

In a medium saucepan bring milk and scallions to a boil over high heat. Gradually whisk grits into milk. Turn heat down to low and cook, stirring often, until grits are tender, about 10 minutes. Season to taste with S & P.

Pour grits into a large, low serving bowl. Top with Salmon and spoon bbq beans over top of salmon.

## Beef Picadillo

*A Latin American and Caribbean favorite, picadillo is a savory-sweet ground beef filling that's delicious wrapped in lettuce leaves.*

Pair with 2009 Atrea Old Soul Red Zinfandel Blend

Serves 4-6

- 1/4 cup olive oil
- 1 large white onion, chopped
- 8 garlic cloves, minced
- 6 Turkish bay leaves
- 2 pounds lean ground beef
- 1 14 1/2-ounce can diced tomatoes in juice
- 1/3 c. Dry Red Wine
- 3/4 cup raisins and/or currants
- 3/4 cup sliced drained pimiento-stuffed green olives (from 5-ounce jar)
- 1/8 - 1/4 cup tomato paste
- 1 1/2 teaspoons red wine vinegar
- 1 teaspoon cumin
- 2 hard-cooked eggs, finely chopped
- 1/4 c. minced fresh cilantro
- 1 small head Boston lettuce, cored and leaves separated

Heat oil in large pot over medium-high heat. Add onion, garlic, and bay leaves; sauté until onion is soft, about 5 minutes. Add beef; sauté until cooked, breaking up with back of fork, about 7 minutes. Drain off any extra fat in pan. Add wine and cook until evaporated. Add all remaining ingredients except eggs, olives and cilantro. Simmer until picadillo thickens, stirring occasionally, about 8 minutes. Season to taste with salt and pepper. Discard bay leaves and add chopped eggs, olives and cilantro. Serve picadillo hot with lettuce leaves for wrapping.

